



## Massaman Mud Crab

Made with Life's Good Massaman Paste & Sam's Chilli Jam

- 1 mud crab
- 1/4 cup peanut oil
- 3 tbsp Life's Good Massaman Paste
- 1/3 cup fish or vegetable stock
- 3 tbsp Life's Good Chilli Jam
- 1 tbsp fish sauce
- 1/2 cup eshallot (finely chopped)
- 1 bunch bok choy (torn into small pieces)

Remove legs and cut crab body into pieces. Smash leg pieces open with the back of a knife across the nipper, exposing the flesh inside. Heat wok or heavy based pan to very hot then add peanut oil and heat until it begins to smoke. Carefully add crab pieces, stirring constantly until shell begins to change colour. Remove from pan and set aside. Place pan back on heat and add Life's Good Massaman Paste and eshallots then fry until fragrant. Add stock, chilli jam, fish sauce and crab pieces and stir for approx. 3 – 5 minutes. Finally add bok choy, stir for 1 minute then serve immediately.

Enjoy !

